EVENTS April CALENDAR

•*Apr. 1:* Steeping in Tea. One City Cafe, NYC. Tea seminar sponsored by the NY Metro Roundtable for Women in Foodservice. 6 to 8:30 p.m. Members, $19; guests, $29. For info: (212)807-5677.

•*Apr. 1–3: ServSafe Seminar. Sutton* Place Hotel, Chicago, and Hyatt Regency, San Francisco. Training on serving safe food. Sponsored by the Nat'l Restaurant Association. 8:30 a.m. to 5 p.m. Members, $299; nonmembers, $329. For info: (800)765-2122.

•*Apr. 1–May 11:* Share Our Strength's *9th Annual Taste of the Nation. 5,000* of the country's best chefs will prepare specialties in over 100 cities across the U.S. and Canada, with 100 percent of ticket sales going to antihunger organizations. For info: (800)955-8278.

•*Apr. 2, 3:* 50th Annual Rocky Mountain Foodservice & Lodging Convention. *Currigan Hall, Denver. 10 a.m. to* 5 p.m. For info: (303)830-1167.

•*Apr. 2–May 1:* Boot Camp—Restaurant Management for the Real World. San Antonio (Apr. 2–4), Midland/Odessa (Apr. 8–10), Corpus Christi (Apr. 15–17), Abilene (Apr. 22–24), and Dallas (Apr. 29–May 1). Texas Restaurant Association Education Foundation program for entry-level managers. $240. For info: (800)395-2872.

•*Apr. 8–12:* The Fundamentals of Professional American Service. Culinary Institute of America at Greystone, Napa Valley. 30-hour course. $695. For info: (800)333-WCIA.

•*Apr. 8, 15, 22 & 29:* Restaurant Finance. The New School, NYC. 4 sessions. 7:45 to 9:45 p.m. $185 plus $12 materials fee. For info: (212)255-4141.

•*Apr. 9:* "The GOP & Its Impact on the Foodservice Industry." San Diego, CA. Sponsored by the Roundtable for Women in Foodservice, San Diego Chapter. 6 p.m. Members, $22; guests, $26. For info: (619)687-5655.

•*Apr. 9:* 2nd Annual Food & Hunger Hotline Champagne Luncheon. Tavern on the Green, NYC. Guest host: Julia Child. For info: (212)533-7600.

•*Apr. 9:* AIWF Annual Membership Meeting. Anthony's Pier 4 Restaurant, Boston. For info: *(617)427-0538.* NYC. For info: (514)982-6614.

•*Apr. 10:* "Trials & Tribulations of Running a Top Restaurant Chain." Cava Restaurant, Los Angeles. Sponsored by the Roundtable for Women in Foodservice, Greater L.A. Chapter. 5:30 p.m. *Members, $30; nonmembers, $38. For* info: (818)812-6555.

•*Apr. 11–14:* 11th Annual Texas Hill Country Wine & Food Festival. Four Seasons Hotel and other locations, Austin, TX. Dinners, tastings, and seminars with industry celebs. For info: (512)329-0770.

•*Apr. 12: Selling to Diverse Operators.* The Westin O'Hare Hotel, Rosemont, IL. IFMA seminar on how manufacturers can increase their opportunities. For info: (312)540-4400.

•*Apr. 12–14:* The Homestead's 2nd Annual Food & Wine Spectacular. The Homestead, Hot Springs, VA. World-class chefs and wine experts present a tasting extravaganza with seminars and special events. Weekend package per person: $595, single; $460, double. For info: (800)838-1766.

•*Apr. 14:* L.A. Opera's 1996 Int'l Wine Auction. Biltmore Hotel, Los Angeles. Benefit auction with food from a dozen *all-star L.A. chefs and wine tastings. 3* p.m. $125. For info: (213)972-8079.

•*Apr. 15:* "To Market, To Market." Jordano's Market Place, Santa Barbara, CA. Sponsored by the Roundtable for Women in Foodservice, Santa Barbara Chapter. Members, $25; nonmembers, $33. For info: (805)682-3855.

•*Apr. 15–19: Restaurant Wine Lists:* Strategies for Sales. Culinary Institute of America at Greystone, Napa Valley. 30-hour course. $695. For info: (800)333-WCIA.

•*Apr. 15 & 22:* Writing a Business Plan for a Restaurant or Food Operation. New York University, NYC. 2-session seminar. *6:10 to 9* p.m. *$110. For info:* (212)998-5588.

•*Apr. 16:* "Building Your Financial Future." Ft. Lauderdale Culinary Institute, Ft. Lauderdale, FL. Sponsored by the Roundtable for Women in Foodservice, South Florida Chapter. 6:15 p.m. Members, $13; guests, $18. For info: (305)861-3545.

•*Apr. 17: Tour of the CIA. Culinary* Institute of America, St. Helena, CA. Sponsored by the Roundtable for Women in Foodservice, San Francisco Bay Chapter. 6 p.m. $30. For info: (510)351-3600.

•*Apr. 17–21:* Foodchain '96. Marriott City Center, Minneapolis, MN. Includes *ACF safe-food-handling conference focusing* on prepared and perishable food-rescue programs. $170. For info: (404)875-4322.

•*Apr. 18:* Using Public Relations. New York University, NYC. 6:10 to 9 p.m. $75. For info: (212)998-5588.

•*Apr. 18, 19:* Food on Film® VIII. Hyatt *Regency, Minneapolis, MN. Food* styling and photography seminar, plus individual workshops. $425. For info: (612)420-4552.

•*Apr. 18–21:* 3rd Annual NASFT Member Education Conference. Scottsdale Plaza Resort, Scottsdale, AZ. Sponsored by the Nat'l Association for the Specialty Food Trade. *For info: (800)327-*3736 or (305)893-8771.

•*Apr. 19–23:* 8th Annual SCAA Conference & Exhibition. Minneapolis Convention Center, Minneapolis, MN. Seminars and workshops sponsored by the Specialty Coffee Association of America. For info: (310)983-8090.

•*Apr. 21: 8th Annual Celebrity Chef* Brunch. James R. Thompson Center, Chicago. 40 top U.S. chefs personally serve their specialties from wheeled carts right at your table. Benefits The Chicago Fund on Aging & Disability's Meals-On-Wheels programs. $150. For info: (312)744-2120.

•*Apr. 21–23: Northeast Foodservice &* Lodging Expo & Conference. Bayside Expo Center, Boston. For info: (203)840-5612.

•*Apr. 22–26:* Restaurant Breads. Culinary Institute of America at Greystone, Napa Valley. 30-hour course. $745. For info: (800)333-WCIA.

•*Apr. 22–26: Service & Hospitality Ad*vanced Course. Sterling Vineyards, Calistoga, CA. For info: (707)942-3357.

•*Apr. 22, 29 & 30:* Chef Celebration

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